

CATEGORY	Apricots	PRODUCT	All Varieties
PACK TYPE	Loose and pre-pack	GRADE	Premium

GENERAL APPEARANCE	
COLOUR	Creamy Pale Yellow to Orange. Must have lost its dominate green background. Pale orange to orange
SHAPE	Round to slightly oval.
SENSORY	Firm/sprung to touch, smooth skin. No off odours or tastes.
MATURITY	8 mm Penetrometer reading >2.5Kg-F, Brix > 10.
CLEANLINESS	Free from dirt, insect stains, residue or other foreign matter.
UNSALEABLE DEFECTS	
FOREIGN MATTER	Evidence of live insects.
	Nil foreign matter (e.g. glass, metal, hard plastics).
PRODUCT WEIGHT	No underweights.
PRODUCT COUNT	No undercounts.
MAJOR DEFECTS	
COSMETIC DEFECTS	Healed cuts, holes or cracks, light bruising and skin blemishes or marks <1.5 cm ² (Royal Rosa 2 cm ²). Light russetting affecting up to 20% of fruit surface.
DISEASES	Fungal or bacterial rots.
PHYSICAL IMPURITIES	With unhealed wounds at stem end due to stem pull.
	With deep cuts, holes, cracks; wounds or pest damage, e.g. beetle damage or larvae burrowing.
	With deep seated bruises (soft/water soaked).
	Soft or shrivelled. Dry mealy flesh.
TEMPERATURE DEFECTS	With soft, dull water-soaked areas.
MINOR DEFECTS	
PHYSICAL IMPURITIES	With slight depression/flattening of skin affecting >25% of visible surface.
	With superficial skin scarring due to insect, bird or hail damage affecting > 0.5 cm ² .
SURFACE INCONSISTENCIES	With red haloes (shot hole) or freckled spotting affecting > 20% of visible surface
	With dry bacterial spot affecting in > 0.5 cm ² of surface; not sunken and water soaked.
	With dark superficial skin marks/blemish, e.g. limb rub, superficial (0.5 cm ² of surface.
	With light superficial marks/blemish, e.g. leaf rub, light russet, scattered spots, and speckles affecting 20% of visible surface.

PHYSIOLOGICAL DEFECTS	With healed splitting/cracking at the shoulders, along the suture or at the stem end, >1 mm deep/wide and >10 mm length; no unhealed splits or crack	
SIZE - DIAMETER		
LOOSE	SMALL	40 – 46 mm
	MEDIUM	47 – 49 mm
	LARGE	50 – 69 mm+
PRE-PACK – 900g/1kg	NOV – EARLY DEC	40 – 46 mm
	MID DEC – EARLY JAN	40 – 49 mm
	MID JAN – MID FEB	40 – 46 mm
	<5% variance in size in one pack	
	No less than net sell weight as indicated on label.	
RECEIVAL		
TEMPERATURE °C (AT ARRIVAL)	0 - 13	
TOLERANCE	Unsaleable defects 0%	
	Major defects <5%	
	Minor defects <10%	
	Combined total limit <10%	
	<5% outside size range	
PACKAGING & LABELLING	<p>Packaging manufactured from new food grade materials or sanitised returnable crates.</p> <p>Packaging to adhere to Foodstuffs North Island Produce Packaging Guidelines.</p> <p>All labelling must meet the current legislative requirements.</p> <p>Crate card must include the product description, SKU number (in large font), supplier name, grower/packer’s name, product grade, count/weight, and delivery date.</p> <p>Pre-packaged produce must display the grower’s name, the packed-on date, best before date or used by date (batch code is optional).</p>	
SHELF LIFE	<p>Produce must have a shelf life of at least 7 days upon arrival at the Distribution Centre, or directly at the store from the supplier.</p> <p>Produce must have a packed-on date of no more than 5 days upon arrival at the Distribution Centre, or directly at the store from the supplier.</p>	
TRANSPORT CONDITIONS	<p>Stacked to Ti Hi specifications onto a stabilised pallet as per-ordered.</p> <p>Refrigerated van with air bag suspension, unless otherwise approved.</p> <p>Goods must be received in accordance with Foodstuffs North Island Receiving and Carrier Guidelines (refer to reference materials for more information).</p>	

Produce Specification: Apricot

CHEMICAL CONTAMINATE RESIDUE	Relevant growers and/or producers, hold, will maintain, and will comply with all necessary certificates, licences, permits, and other approvals required by Laws or the Policies and Compliance Requirements for the manufacture, packing, supply, and storage of the groceries. This includes NZGAP (including the Social Practice Standards add-on) and/or GLOBALG.A.P (including GRASP) certification.
ORGANICS	BioGro certificate, or equivalent, is required to supply organic products into both Foodstuffs stores and Distribution Centres. The current certificate should be available on the Foodstuffs Exchange.